

# CUCINA

## Dessert Menu

HK\$

### Cucina Affogato

Vanilla Gelato, Espresso, Almonds, Chocolate

雲呢拿雪糕、特濃咖啡、杏仁、朱古力

108

### Panna Cotta al Cocco, Ananas in Osmosi, Sfere di Mango

Panna Cotta with Coconut, Pineapple Sauce, Mango Sphere

椰子奶凍、菠蘿醬、芒果球

118



### Mousse al Cioccolato Valrhona Fondente, Crumble di Mandorle, Sorbetto ai Lampon

Valrhona Dark Chocolate Mousse, Almond Crumble, Raspberry Sorbet

法芙娜黑巧克力慕絲、杏仁餅碎、紅莓雪葩

118

Theodor

### Fragole Marinate, Menta, Gelato al Balsamico Invecchiato, Sparkling Yoghurt Frizzante, Dressing al Olio d' Oliva e Arancia

Marinated Strawberries, Mint, Aged Balsamic Gelato, Sparkling Yoghurt, Olive Oil, Orange Dressing

醃士多啤梨、薄荷、陳年香醋雪糕、氣泡優格、橄欖油、橙汁

128



### Sfera di Cioccolato Con Gelato e Cioccolata Calda Fondente

Chocolate Sphere, Vanilla Ice Cream, Hot Chocolate Fondue

朱古力球、雲呢拿雪糕、熱朱古力醬

138

### Tiramisù Leggero Moderno

Modern Light Tiramisu

迷你意大利咖啡蛋糕

148

### Tagliere dei Nostri Formaggi

Selection of Italian Cheeses

精選意大利芝士拼盤

178



Signature Dish

推介菜式



Vegan Dish

純素



We use only cage free eggs — a responsible and wholesome choice

本餐廳只採用放養雞蛋—更人道且健康之選

Please inform our staff if you have any special dietary requirements 如果您有任何食物過敏或特殊飲食需求，請告知我們的工作人員

All prices are subject to a 10% service charge 所有價目另設加一服務費